

Summer Nights

MENU FOR A PERFORMANCE DINING EXPERIENCE

August 17, 2010

AMUSE

Key West Pink Shrimp Ceviche
Sunny's Roasted Yellow Baby Peppers with Spiced Goat Cheese
Gruet "Demi-Sec" Sparkling, New Mexico NV
A Guest Selected Wine

SEA BREEZE

Superdave's Florida Lobster Cappuccino with Cinnamon Froth
Shaved Fennel, Heirloom Tomato, Chèvre & Spanish Sherry Vinaigrette
L'Avenir Chenin Blanc, Stellenbosch, South Africa 2006
A Guest Selected Wine

FROM THE GARDEN

Sweet Potato Ravioli & Sautéed Spinach
Carrot Truffle Ginger Nagé with Crispy Leeks & Truffle Butter
Flowers Pinot Noir, Sonoma Coast 2006
A Guest Selected Wine

SUNNY'S SUMMER SWEETS

California Peach, Blueberry & Maverick Syrup Crisp
Cinnamon Ice Cream & Lavender Honey

Performed by: Chef Superdave Gordon & Sunny Fraser